

# Summer Term 2026



| Week 1<br>w/b 20/04/2026<br>w/b 11/05/2026 | Monday   | Tuesday   | Wednesday  | Thursday   | Friday  |
|--|--|---|--|--|---|
| Plant-based Soup                           | Selection of breads, toppings and accompaniments   |   |  |  |   |
|  | Chunky vegetable   | Minestrone  | Butternut squash and pumpkin seeds                           | Thai green and noodle soup                                   | Cream of vegetable  |
| Plant-based / vegetarian                   | Sweet chilli sweetcorn fritters with tomato salsa  | Butternut squash and feta cheese risotto cakes      | Feta cheese and red onion quiche with pickled cucumber salad | Sweet and sour vegetables with bean sprouts                  | Beetroot and feta burgers in a bap with a chilli salsa        |
| Main Meal 1                                | Jamaican jerk chicken with pineapple salsa   | Creamy garlic chicken with crunchy croutons         | Maple roasted gammon with all the trimmings                  | Dan Dan spicy pork with crispy noodles                       | Freshly battered or breaded fish with lemon and tartare sauce |
| Main Meal 2                                | Bacon steaks with an apple cider jus   | Lamb, mint and apricot Moroccan stew with cous cous | Slow roasted chicken leg with lemon and thyme                | No satay chicken   | Cajun chicken burger with baby gem salad and Caesar dressing  |
| On the side                                | Steamed lemon and herb rice<br>Minted courgettes and green beans   | Rosemary and garlic new potatoes<br>Steamed greens  | Thyme roasted potatoes<br>Honey roasted carrots with cabbage | Coriander spiced rice<br>Spiced steamed carrots<br>Sweetcorn | Chips<br>Baked beans<br>Garden peas                           |
| Jacket Potato Bar                          | Jacket potato with hot fillings  |   |  |  |   |
| Pasta Bar                                  | Classic tomato sauce, beef bolognese and cheesy white sauce  |   |  |  |   |
| Something Cold                             | Selection of tempting dessert pots   |   |  |  |   |
| Something Sweet                            | Crumble bar  | Strawberry sponge with toasted coconut              | Chocolate and zesty shortbread biscuits                      | Oreo and vanilla muffins                                     | Mark's retro cake treats                                      |
| Fruit and Dessert                          | Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat<br>Daily selection of homemade yoghurt, dessert and custard pots |   |  |  |   |

# Summer Term 2026



| Week 2<br>w/b 27/04/2026<br>w/b 18/05/2026 | Monday   | Tuesday  | Wednesday   | Thursday  | Friday  |
|--|--|--|---|---|---|
| Plant-based Soup                           | Selection of breads, toppings and accompaniments   |  |   |   |   |
|  | Moroccan vegetable   | French onion   | Carrot and ginger   | Butternut squash  | Spiced carrot & cumin   |
| Plant-based / vegetarian                   | Falafels served on a pitta bread with hummus and salsa   | Moroccan style macaroni cheese bake                          | <b>Indian Theme Day</b><br>Aloo Gobi (potato and cauliflower curry) served with chapati | Baked vegetarian sausage Toad in the Hole with caramelised onions | Classic margherita pizza with sun blushed tomatoes and rocket salad |
| Main Meal 1                                | Greek style baked chicken with lemon and crushed coriander seeds   | Moroccan beef tagine with cous cous                          | Butter chicken with sambals   | Cumberland sausages with caramelised onions and gravy             | Freshly battered or breaded fish with lemon and tartare sauce       |
| Main Meal 2                                | Lebanese street paninis  | Quiche Lorraine with pickled vegetables                      | Channa masala (chickpea curry)  | Spanish tortilla with garlic mayo and fresh pinchback loaf        | BBQ chicken pizza tray bake   |
| On the side                                | Lemon rice<br>Sweetcorn and roasted peppers  | Spiced potatoes or minted bulgur wheat<br>Roasted vegetables | Cumin rice<br>Spiced vegetables   | Chive roasted potatoes<br>Steamed greens                          | Chips<br>Baked beans<br>Garden peas                                 |
| Jacket Potato Bar                          | Jacket potato with hot fillings  |  |   |   |   |
| Pasta Bar                                  | Classic tomato sauce, beef bolognese and cheesy white sauce  |  |   |   |   |
| Something Cold                             | Selection of tempting dessert pots   |  |   |   |   |
| Something Sweet                            | Wheat free brownie   | Peach and raspberry cake                                     | Anzac cookies   | Bakewell tart   | Summer cake treats  |
| Fruit and Dessert                          | Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat<br>Daily selection of homemade yoghurt, dessert and custard pots |  |   |   |   |

# Summer Term 2026



| Week 3<br>w/b 04/05/2026 | Monday   | Tuesday                                       | Wednesday   | Thursday   | Friday   |
|--------------------------|--|---|---|--|--|
| Plant-based Soup         | Selection of breads, toppings and accompaniments   |   |   |  |  |
|                          | Leek and potato  | Sweetcorn and pepper                          | Tomato and red pepper   | Tuscan bean  | Roasted roots  |
| Plant-based / vegetarian | Chinese vegetable stir fry with peppers and bean sprouts   | Spinach and cream cheese stuffed cannelloni   | Spanakopita with pickled vegetables                             | Butternut squash and sweet potatoes tortillas with salsa | Panelle (Sicilian chickpea fritters) in a bun with garlic mayo |
| Main Meal 1              | Hoisin chicken stir fry with peppers and bean sprouts  | Beef lasagne with garlic focaccia             | Roasted chicken with all the trimmings and a rich gravy         | Spiced West African pork shoulder curry                  | Freshly battered or breaded fish with lemon and tartare sauce  |
| Main Meal 2              | Cheese and tomato paninis  | Broccoli, spinach and ricotta cheese quiche   | Breaded pork escalope with peppercorn sauce                     | Chicken and chorizo jambalaya                            | Tennessee BBQ pulled pork in a bun                             |
| On the side              | Steamed rice<br>Courgettes and sweet chilli sweetcorn  | Balsamic baked new potatoes<br>Steamed greens | Thyme roasted potatoes<br>Sweet roasted carrots and red cabbage | Steamed burnt lemon rice<br>Steamed greens               | Chips<br>Steamed peas<br>Baked beans                           |
| Jacket Potato Bar        | Jacket potato with hot fillings  |   |   |  |  |
| Pasta Bar                | Classic tomato sauce, beef bolognese and cheesy white sauce  |   |   |  |  |
| Something Cold           | Selection of tempting dessert pots   |   |   |  |  |
| Something Sweet          | Lemon curd and macha cake  | Beetroot, carrot and flaxseed cake            | Hot chocolate cup cakes   | Cookie-tastic Thursday                                   | Bedford Mess Meringues   |
| Fruit and Dessert        | Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat<br>Daily selection of homemade yoghurt, dessert and custard pots |   |   |  |  |